

Autoclavable Glass Fermenter:



TECHNICAL SPECIFICATIONS & SCOPE OF SUPPLY

Autoclavable glass fermenter, Model - (Basic model) :-

1. Fermentor vessel :-

- Borosilicate (pyrex) glass vessel
- Total capacity 2, 3, 5 litres
- Working volume 65 % of total capacity
- Stainless steel support plates (top & bottom) with ports & fittings for the following :-
- Air Inlet pipe

- Air Vent
- Drain / sampling port
- Thermowell
- Media inlet
- Addition port
- Blind (Dummy) port

2. Agitation (stirring) arrangement:-

- Magnetic stick stirrer along with heavy duty motor.
- Motor speed variation, range 100 – 1500 RPM
- Digital RPM meter for motor speed.

3. Aeration control system:-

- Air compressor
- Air flow rotameter with needle valve for manual flow control setting
- Autoclavable air filter capsules, rating 0.2 micron, for air inlet & exhaust

4. Temperature measurement & control system :-

- RTD Pt-100 temperature sensor
- Microprocessor-based digital on/off type temperature controller for cold water control
- Control range : From ambient temperature up to 50°C

5. Control panel console:-

- Powder coated control panel console with electrical switchgear, panel accessories & mounting arrangement for various panel-mounted instruments
- Suitable for tabletop mounting adjacent to fermenter.

6. Mounting arrangement:-

- Sturdy powder coated benchtop mounting stand for the complete system, dimensions 30" x 18" (approx.)

This model is suitable for the following applications:-

- College-level experiments, demonstration, practical
- Research work on the following :-
Microbial cultures (bacteria, yeasts, actinomycetes, fungi)
- Low, medium or high conditions of the following :-
Broth viscosity, broth density & cell density

Models Available:-

SR.NO.	Model Name	Full Capacity	Model type
1	Autoclavable Lab Glass Fermenter (ALF-2)	02 lits	Basic, Premium
2	Autoclavable Lab Glass Fermenter (ALF-3)	03 lits	Basic, Premium
3	Autoclavable Lab Glass Fermenter (ALF-5)	05 lits	Basic, Premium